



Cinnamon Tortilla Surprise

READY IN



55 min.

SERVINGS



40

CALORIES



116 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounce cream cheese softened
- 10 large flour tortillas cut into quarters
- 1.5 tablespoons ground cinnamon
- 6 ounce vanilla pudding mix instant
- 40 maraschino cherries
- 1 cup milk
- 16 ounce non-dairy whipped topping frozen thawed
- 1 cup sugar white

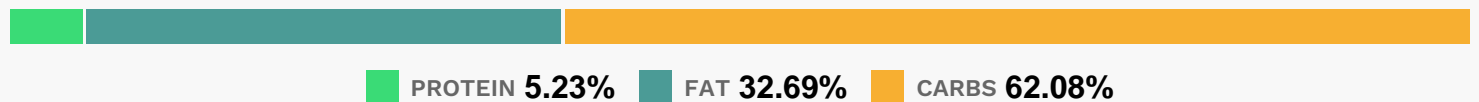
Equipment

- bowl
- oven
- hand mixer
- muffin liners

Directions

- Preheat oven to 350 degrees F (175 degrees C). Spray 40 muffin cups with cooking spray.
- Combine sugar and cinnamon together in a small bowl.
- Brush both sides of flour tortilla pieces with melted butter; sprinkle each with cinnamon-sugar mixture. Gently fit each tortilla piece into a prepared muffin cup, shaping the tortilla to make a shell.
- Bake in the preheated oven until tortilla shells are golden brown, 8 to 10 minutes.
- Beat milk, cream cheese, and pudding mix in a bowl using an electric mixer until smooth; fold in whipped topping. Fill each tortilla shell with about 1 tablespoon cream cheese mixture.
- Drizzle with chocolate syrup and top each with a maraschino cherry.

Nutrition Facts



Properties

Glycemic Index:4.35, Glycemic Load:4.86, Inflammation Score:-1, Nutrition Score:1.781304359841%

Nutrients (% of daily need)

Calories: 116.21kcal (5.81%), Fat: 4.28g (6.58%), Saturated Fat: 2.77g (17.29%), Carbohydrates: 18.28g (6.09%), Net Carbohydrates: 17.67g (6.43%), Sugar: 13.77g (15.3%), Cholesterol: 6.69mg (2.23%), Sodium: 110.77mg (4.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.08%), Manganese: 0.09mg (4.57%), Calcium: 37.97mg (3.8%), Selenium: 2.64µg (3.77%), Phosphorus: 36.5mg (3.65%), Vitamin B2: 0.05mg (3.2%), Vitamin B1: 0.04mg (2.99%), Fiber: 0.61g (2.43%), Folate: 7.92µg (1.98%), Vitamin A: 97.56IU (1.95%), Iron: 0.34mg (1.9%), Vitamin B3: 0.36mg (1.79%), Potassium: 40.76mg (1.16%), Vitamin K: 1.21µg (1.15%), Vitamin B12: 0.07µg (1.13%), Magnesium: 4.07mg (1.02%)